

4-16-1926

**Postcard, United States Department of Agriculture Bureau of
Dairying to B. J. Baskin, n.d.**

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Date	:	<i>B. J. Baskin</i>			
Scored	:	Perfect:	Patron's:		
<i>4/6</i>	:	Score	: Score	:	REMARKS
FLAVOR	:	45	:	<i>35</i>	<i>off flavor</i>
ACIDITY	:	25	:	<i>22</i>	<i>very sour</i>
RICHNESS	:	20	:	<i>20</i>	
APPEARANCE	:	10	:	<i>10</i>	
TOTAL SCORE	:	100	:	<i>87</i>	

FLAVOR: Cream to score perfect on flavor must be well cooled, sweet and clean in flavor, free from bad odors.

ACIDITY: 25 points is allowed if cream is perfectly sweet, containing less than 0.2% acid. 1 point will be deducted for each 0.1% acid above 0.2%

RICHNESS: All cream testing below 28% will be deducted $\frac{1}{2}$ point for each point below 28% test.

APPEARANCE: Lumpy, cheesy and churned cream will be deducted from 1-3 points. unclean, rusty cans 1-3 points off score.

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF DAIRYING
WASHINGTON

OFFICIAL BUSINESS

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